

Raspberry & White Chocolate Muffins

Ingredients

- Mix together until fluffy:
- ¼ pound butter at room temperature
- 1 cup sugar
- 2 eggs
- 36 raspberries
- Beat in: 1-cup sour cream

Combine in a separate bowl:

- 2 ¼ cups all-purpose flour
- 1 tsp. baking soda
- 1 ¾ tsp. baking powder
- 1 tsp. allspice

Preparation

- Gently fold dry ingredients into wet. When half are mixed, add ½ cup chocolate chips, plus diced raspberries for each muffin. Gently finish mixing - do not over mix.

Cooking

- Bake in 400 F oven for 15 to 18 minutes. Use a wooden skewer to test the center of the muffin to ensure they are done.

Serves 10-12